

**Dinner Menu**

**Appetizers**

*Seared Scallops with Bacon Jam served with Grilled Tomatoes & Asparagus Ragout on Cauliflower  
Puree  
\$18.99*

*Beer-Bacon & Jalapeno Stuffed Cornbread Waffles with Roasted Tomatoes, Spinach & Lobster  
topped with a Cheesy Herbed-Mornay Sauce  
\$16.99*

**Entrees**

*Southern Fried Chicken Breast with Prosciutto-Pea & Parmesan Risotto, topped off with a Rich  
Mushroom Gravy  
\$22.99*

*Maple-Bourbon Pan Roasted Cod Loin with Cauliflower Puree, Braised Sweet Peas, Onions &  
Bacon  
\$23.99*

*Beer Braised Short Ribs served with Creamy Garlic-Herb Mashed Potatoes & Roasted Seasonal  
Vegetables, topped with Red Ale Gravy  
\$26.99*

*Duck Confit served with Sweet Potato Puree, Braised Peas & Bacon, drizzled with Maple Blueberry  
Gastrique  
\$28.99*

*Crispy Eggplant Napoleon layered with Marinated Tomatoes, Fresh Mozzarella & Pesto Cream  
Sauce  
\$19.99*